

GEORGIA DEPARTMENT OF HUMAN RESOURCES Food Service Establishment Inspection Report

Establishment Name: The Picnic Basket

Address: 303 Kelly Dr, Suite 1

City: Peachtree City Time In: 2:15 pm Time Out: 3:15 pm

Inspection Date: 10/6/2010 CFSM: Deborah Sander

Purpose of Inspection: Routine: ● Follow-Up: O Complaint: O Last Score Date Preliminary: O Other: O

Permit#: 2-60041

Risk Type: 1 **O** 2 **●** 3 **O**

Compliance Status

11 OUT

12 OUT

13 OUT

O

0

0

0

0

0

display

12B. Personal cleanliness

O 12D. Washing fruits and vegetables

'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions

are control measures to prevent illness or injury.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods

96 7/19/10 Α rior Score Grade 100 Α 4/22/10

Compliance Status

CURRENT SCORE

CURRENT GRADE

COS R

9 points

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9 points

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0 0

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4 points

0 0

9 points

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4 points

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4 points

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SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.) IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat (violation of the same code provision)=2 points per subcategory

COS R

	Compliance Status					CUS	S R Compliance Status									
1	IN	OUT	NA	NO	Supervision 1-2. Person in charge present, demonstrates knowledge,	-	oints	5	IN	оит	NA		Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1			
	•	0			and performs duties	0	0		0	0	0		5-1A. Proper cooking time and temperatures			
2	IN	OUT	NA	NO	Employee Health, Good Hygenic Practices, Preventing Contamination by Hands-Subcategory 1	9 points			0	0	<u> </u>		5-1B. Proper reheating procedures for hot holding			
	• 0				2-1A. Proper use of restriction & exclusion	0	0					Consumer Advisory-Subcategory 2				
	•	0		0	2-1B. Hands clean and properly washed	0	0		0	0	•		5-2. Consumer advisory provided for raw and undercooked foods			
	•	0	0	0	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	0	0	6	IN	оит	NA		Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1			
						4 pc	oints		•	0	0		6-1A. Proper cold holding temperatures			
	•	0			2-2A. Management awareness; policy present; reporting	0	0		•	0	0	0	6-1B. Proper hot holding temperatures			
	•	0		_	2-2B. Proper eating, tasting, drinking, or tobacco use	0	0		0	0	0	•	6-1C. Proper cooling time and temperature			
	•	0		0	2-2C. No discharge from eyes, nose, and mouth	0	0		0	0		0	6-1D. Time as a public health control: procedures and			
	•	0			2-2D. Adequate handwashing facilities supplied & accessable	0	0						records			
3	IN	OUT	NA	NO	Approved Source	9 pc	oints						Date Marking-Subcategory 2			
	•	0			3-1A. Food obtained from approved source; parasite destruction	0	0		•	0	0	0	6-2. Proper date marking and disposition			
	0	0	0	•	3-1B. Food received at proper temperature	0	0	7	IN	OUT	NA	NO	Highly Susceptable Populations			
	•	0			3-1C. Food in good condition, safe, and unadulterated	0	0		0	0	•		7-1. Pasteurized foods used; profibited foods not offered			
4	IN	OUT		NO	Protection from Contamination-Subcategory 1	9 pc	_	8	IN	OUT	NA	NO	Chemicals			
	•	0	0		4-1A. Food separated and protected	0	0		0	0	•		8-2A. Food additives: approved and properly used			
	•	0			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	0	0		•	0			8-2B. Toxic substances properly identified, stored, used			
					Protection from Contamination-Subcategory 2	4 pc	4 points		IN	OUT	NA	NO	Conformance with Approved Procedures			
	•	0	0		4-2A. Food stored covered	0	0						9-2. Compliance with variance, specialized			
	•	0	0		4-2B. Food-contact surfaces: cleaned & sanitized	0	0		0	0	•		process and HACCP plan			
	GOOD RETAIL PRACTICES (Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per															
	Compliance Status						R	A !! A: .								
-					Safe Food and Water, Food Identification	3 points				OUT			Proper Use of Utensils			
O 10A. Pasteu			104	Dact	eurized eggs used where required					0	14A. In-use utensils: Properly stored		se utensils: Properly stored			
			-							•	14B	. Uter	nsils, equipment and linens: properly stored, dried, handled			
	O 10B. Water and ice from approved source				0	0			•	14C	. Sing	gle-use/single-service articles: properly stored, used				
	O 10C. Variance obtained for specialized processing methods					0	0			0	4.45	Class	Gloves used properly			

O 10D. Food properly labeled; original container; required records available; shellstock tags O O

Food Temperature Control

11A. Proper cooling methods used; adequate equipment for temperature control

Prevention of Food Contamination 12A. Contamination prevented during food preparation, storage,

Postings and Compliance with Clean Air Act

13A. Posted: Permit/Inspection/Choking Poster/Handwashing

11B. Plant food properly cooked for hot holding

11C. Approved thawing methods used

11D. Thermometers provided and accurate

12C. Wiping cloths: properly used and stored

13B. Compliance with Georgia Smoke Free Air Act

Co	mpl	iance Status	COS	R
14	OUT	Proper Use of Utensils	1 pc	oint
	0	14A. In-use utensils: Properly stored	0	0
	•	14B. Utensils, equipment and linens: properly stored, dried, handled	•	0
	•	14C. Single-use/single-service articles: properly stored, used	•	0
	0	14D. Gloves used properly	0	0
15	OUT	Utensils, Equipment and Vending	1 pc	oint
	0	15A. Food & nonfood-contact surfaces cleanable,properly designed, constructed, used	0	0
	0	15B. Warewashing facilities: installed, maintained, used; test strips	0	0
	•	15C. Nonfood-contact surfaces clean.	0	0
16	OUT	Water, Plumbing and Waste	2 po	ints
	0	16A. Hot and cold water available; adequate pressure	0	0
	0	16B. Plumbing installed; proper backflow devices	0	0
	0	16C. Sewage and waste water properly disposed	0	0
17	OUT	Physical Facilities	1 pc	oint
	0	17A. Toilet facilities: properly constructed, supplied, cleaned	0	0
	0	17B. Garbage/refuse properly disposed; facilities maintained	0	0
	•	17C. Physical facilities installed, maintained, and clean	0	0
	0	17D. Adequate ventilation and lighting; designated areas used	0	0
18	OUT	Pest and Animal Control	3 ро	ints
	0	18. Insects, rodents, and animals not present	0	0

Person in Charge (Signature):	(Print)			Date: 10/6/2010 2:15:00 PM
Inspector (Signature):		Follow-up: Yes O No●	Follow-u	p Date:

3 points

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3 points

0

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Date

Date 10/6/2010 2:15:00 PM

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)

 Regulations Food Service Chapter 290-5-14, Rule :10 subsection (2)(1) and (1)

 Establishment
 Permit
 Date

 1-60041
 InspectionDate2

 Address
 City/State
 Zip Code

 303 Kelly Dr, Suite 1
 Peachtree City, GA 30269
 30269

TEMPERATURE OBSERVATIONS									
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp				
milk/juices(under counter cooler)	36/34	tuna(WIC)	30	sauces(prep top)	38/39/41				
soups(hot held)	136/134/134	bologna/fruit/broccoli(walk in freezer)	-15/-18/- 18	sliced turkey/bacon(prep top)	30/39				
broccoli salad/potato salad(prep top)	34/42	beef broth/juice(under counter cooler)	34/36	chicken salad(prep top)	34				
diced/sliced tomatoes(prep top)	39/41	shredded cheese(under counter cooler)	35						
shredded cheese(prep top)	44	meatballs/marinara(warmer)	137/142						
shell eggs/cream cheese(walk in cooler)	37/31	cheese sauce/refried beans(warmer)	137/136						
sliced cheese/cheese sauce(walk in cooler)	33/39	sliced cheeses(prep top)	35/37/40						
sliced turkey/ham(WIC)	32/33	tuna salad/ham(prep top)	42/38						

	Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS						
S14		14B Store all serviceware covered or inverted to protect from contamination. Salad bowls upright on service line. Corrected while on site. 14C 1. Store all single service items covered or inverted to protect from contamination. To go trays upright on service line. Corrected while on site. 2. Store all wraps/deli papers/napkins so that they are protected from contamination by keeping them in original package or other container to protect them until they are used. Corrected while on site.						
	S15	15C Additional cleaning is needed of top splash of expressomachine to remove splashes.						
	s17	17C Replace missing side panels over walk in cooler to fill in opening.						

Person in Charge (Signature)

Inspector (Signature)

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Establishm The Picnic B	nent	Per	mit 0041	Date InspectionDate3			
Address 303 Kelly Dr	r, Suite 1	•	City/State Peachtree City, GA 30269	Zip Code 30269			
Item Number		OBSERVATIONS AND CORREC	TIVE ACTIONS				
Person in f	Charge (Signature)			Date			
	(Signature)			Date 10/6/2010 2:15:00 PM			